



# CASA MARIN

## SYRAH MIRAMAR

<b>VINTAGE</b>	2009
<b>GRAPE VARIETY</b>	100% Syrah
<b>APPELLATION</b>	San Antonio Valley
<b>WINEMAKERS</b>	Felipe Marin and Maria Luz Marin
<b>PEAK DRINKING</b>	To drink now, but excellent for ageing up to 20 years according to your personal taste.

### TASTING NOTES

<b>NOSE</b>	Complex aromas of ripe red berries, spices as anise, white pepper and black licorice in harmony with mocha and toasty aromas. There is a balance and freshness, an energy that allows the wine to be very playful and precocious, accented by the spice of habaneras aroma.
<b>PALATE</b>	The mouth presents a great front-to- back seamlessness, with fine continuity and length. What gives this wine its length is the vibrant acid and balance tannins.

### VITICULTURE

<b>Age of the vines</b>	9 years
<b>Yield per hectare</b>	3 to 4 tons per hectare
<b>Soil</b>	Volcanic and Granite
<b>Climate</b>	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season.
<b>Harvest Method</b>	Grapes are handpicked during the first two weeks of May. Before we must apply a green harvest and leave only one bunch per shoot so the grapes can mature.

### VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. No crushing, just destemming. No cold maceration. Spontaneous fermentation at 20 - 25°C for 1.5 weeks, daily pump-overs. 3-week post fermentation maceration in stainless steel vats before transferring the wine in to barrels. 95% French Oak and 5% American oak. The wine is kept for 18 months in oak. No filtration, acid addition or fining products.

### TECHNICAL SPECIFICATIONS

<b>ALCOHOL</b>	<b>RESIDUAL SUGAR</b>	<b>PH</b>	<b>TOTAL ACIDITY</b>
12%	1,1g/l	3,21	6,71g/l

### RECOGNITIONS

<b>DECANTER</b>	Gold Medal
<b>DESCORCHADOS</b>	Best Syrah from Chile
<b>ROBERT PARKER</b>	90 pts

### SUGESTIONS

<b>Serving temperature</b>	13 y 15°C
<b>Ageing potential</b>	Between 5 and 20 years
<b>Food pairing</b>	Great with Patagonian lamb or any other type of lamb dishes. Furthermore, the high acidity of this red wine makes it good with any type of meat dish that is high in saltiness.

